

CINNAMON CARAMEL CORN

INGREDIENTS:

12 cups popped popcorn
1 stick unsalted butter
¼ cup light corn syrup
1 cup granulated sugar
¾ tsp LorAnn Oils red liquid food coloring
1 tsp coarse (kosher) salt, divided
½ tsp LorAnn Oils Super-Strength Cinnamon Flavoring

EQUIPMENT:

Candy thermometer



DIRECTIONS:

1. Preheat oven to 250° F. Place popped popcorn in a large bowl.
2. In a 2-quart heavy-bottomed saucepan, melt butter over medium heat. Stir in corn syrup, sugar, food coloring and ½ tsp salt; cook, stirring occasionally, until sugar dissolves.
3. Clip on a candy thermometer (do not allow tip to touch the bottom of the pan). Increase heat to medium-high and bring mixture to a boil without stirring. Continue to cook without stirring until mixture reaches 245° F (firm-ball stage). Remove pan from heat. Once boiling action subsides, use a clean metal mixing spoon to stir in the LorAnn Oils Cinnamon Flavoring. Pour caramel over popcorn and stir to coat.
4. Spread coated popcorn onto a large, rimmed baking sheet. Bake for 50–60 minutes, stirring every 20 minutes until caramel corn is crunchy. Remove from oven and sprinkle with remaining coarse salt. Cool completely. Store caramel corn in airtight containers.

When making caramel or other cooked candies, it is important to use an accurate thermometer to ensure the candy is cooked to the proper temperature. To test accuracy, fill a saucepan half full with water and bring to a boil. Insert thermometer (do not allow tip to touch the bottom of the pan) and leave in pan for several minutes. Since water boils at 212°F (100°C), that should be the temperature on your thermometer. If your thermometer is a few degrees off, add or subtract this difference accordingly from future readings.